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HD9220

User manual

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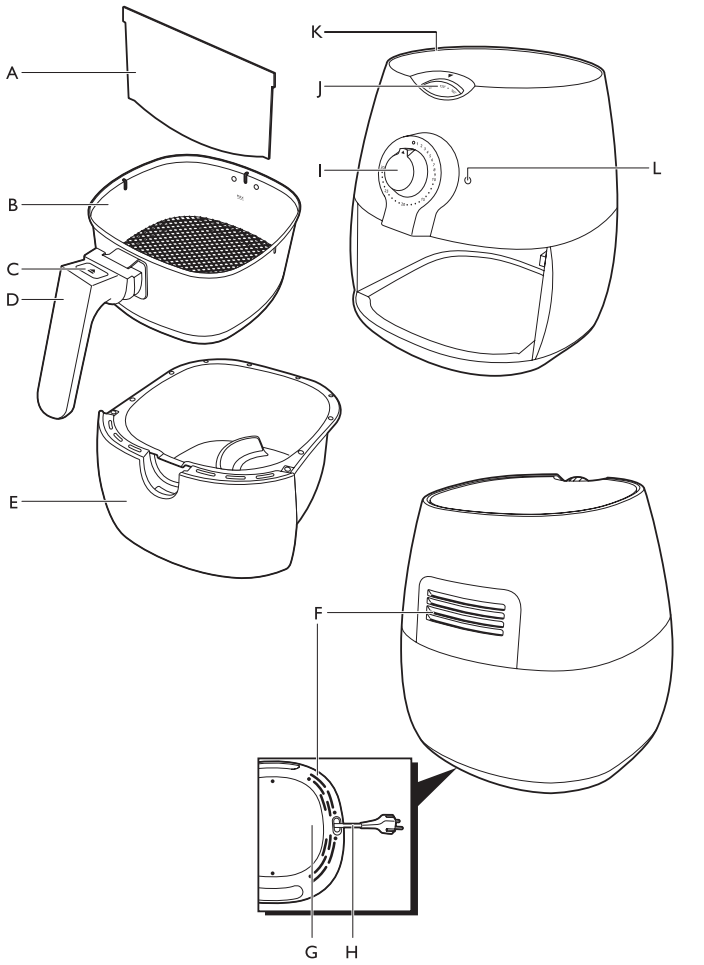

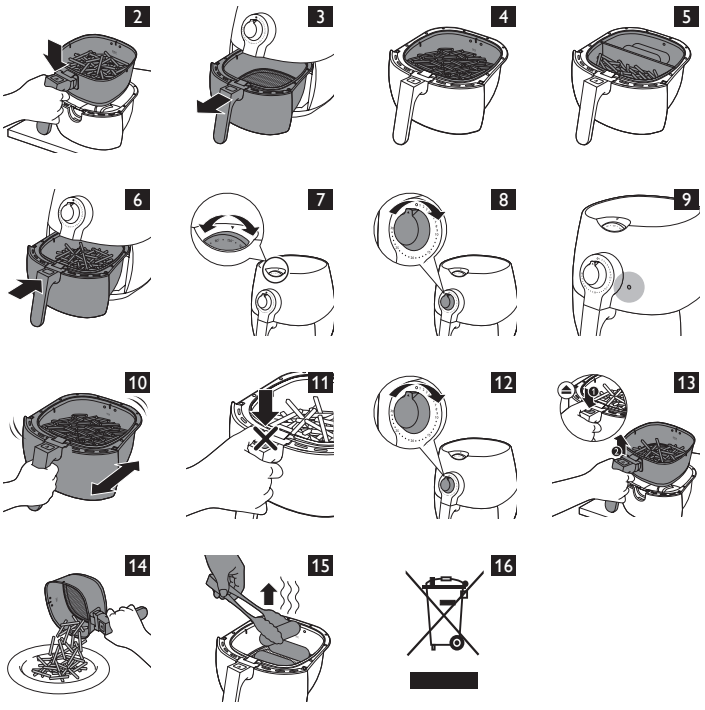

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1 Read all instructions.
2 Do not touch hot surfaces. Use handles or knobs.
3 To protect against electrical shock do not immerse cord, plugs or appliance in water or other liquid.
4 Close supervision is necessary when any appliance is used by or near children.
5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. For assistance call 1-866-309-8817.
7 The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8 Do not block any ventilation openings. Install in accordance with the manufacturer's instructions.
9 Do not use outdoors.
10 Do not let cord hang over edge or table or counter, or touch hot surfaces.
11 Do not place on or near a hot gas or electric burner, or in a heated oven.
12 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13 Plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
14 Do not use appliance for other than intended use.
15 Use extreme caution when removing the pan, basket and disposing hot grease.
16 Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
17 Use only on properly grounded outlet.
18 A short power cord has been provided to prevent the risk of it becoming entangled or being tripped over.
19 Extension cords may be used if care is exercised in their use. If an extension cord is used:

The marked electrical rating of the cord must be as great as the rating of the appliance.

The cord should be arranged so that it will not drape over the edge of the counter or table top where it could be pulled by children or tripped over unintentionally.

20 This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug fits in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
21 Oversize foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
22 A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
23 Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.

SAVE THESE INSTRUCTIONS

Introduction

Congratulations on your purchase and welcome to Philips! To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.
Your new airfryer allows you to prepare your favorite ingredients and snacks in a healthier way.
The airfryer uses hot air in combination with high-speed air circulation (Rapid Air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients.
For more inspiration for recipes and information about the airfryer, visit www.philips.com/kitchen.

General description (Fig. 1)

A Divider
B Basket
C Basket release button
D Basket handle
E Pan
F Air outlet openings
G Cord storage compartment
H Power cord
I Timer (0-30 min.)/power-on knob
J Temperature control knob (180-390°F)
K Air inlet
L Power-on light

Before first use

1 Remove all packaging material.

2 Remove any stickers or labels from the appliance.

3 Thoroughly clean the basket, the pan and the divider with hot water, some dishwashing liquid and a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

4 Wipe the inside and outside of the appliance with a moist cloth.

This is an airfryer that works on hot air. Do not fill the pan with oil or frying fat.

Preparing for use

1 Place the appliance on a stable, horizontal and level surface.

Do not place the appliance on non-heat-resistant surfaces.

2 Place the basket in the pan properly (Fig. 2).

3 Pull the power cord out of the cord storage compartment in the bottom of the appliance.

Do not fill the pan with oil or any other liquid.

Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

Using the appliance

The airfryer can prepare a large range of ingredients. The recipe booklet included helps you get to know the appliance. You can find more recipes at www.philips.com/kitchen.

Hot air frying

1 Put the power plug in a grounded wall outlet.

2 Carefully pull the pan out of the airfryer (Fig. 3).

3 Put the ingredients in the basket (Fig. 4).

Note: Never fill the basket beyond the MAX indication or exceed the amount indicated in the table (see section 'Settings' in this chapter), as this could affect the quality of the end result.

Tip: Use the divider to separate ingredients when you want to prepare different ingredients at the same time. Place the divider in the basket and fill up each side of the basket with the ingredients. Please note that the maximum amount of each of the ingredients is half of the normal amount (Fig. 5).

4 Slide the pan back into the airfryer (Fig. 6).

Never use the pan without the basket in it.

Caution: Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the basket handle.

5 Turn the temperature control knob clockwise to the required temperature. See section 'Settings' in this chapter to determine the right temperature (Fig. 7).

Note: If you want to prepare different ingredients at the same time, make sure you check the preparation time and the temperature required for the different ingredients before you start to prepare them simultaneously. Home-made fries and drumsticks, for example, can be prepared simultaneously because they require the same settings.

6 Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).

7 To turn on the appliance, turn the timer knob to the required preparation time (Fig. 8).

Add 3 minutes to the preparation time when the appliance is cold.

Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes. Then fill the basket and turn the timer knob to the required preparation time.

- The power-on indicator goes on (Fig. 9).
- The timer starts counting down the set preparation time.
- Excess oil from the ingredients is collected on the bottom of the pan.

8 Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the airfryer (Fig. 10).

Caution: Do not press the basket release button during shaking (Fig. 11).

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the basket release button.

Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

9 When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

Note: You can also turn off the appliance manually. To do this, turn the timer control knob to 0 (Fig. 12).

10 Check if the ingredients are ready.
If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

11 To remove small ingredients (e.g. fries), press the basket release button (C) and lift the basket out of the pan (E). (Fig. 13)

Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.

After hot air frying, the pan and the ingredients are hot. Depending on the type of ingredients in the airfryer, steam may escape from the pan.

12 Empty the basket into a bowl or onto a plate. (Fig. 14)

Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket (Fig. 15).

13 When a batch of ingredients is ready, the airfryer is instantly ready for preparing another batch.

Settings

The table below helps you to select the basic settings for the ingredients you want to prepare.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.
Because the Rapid Air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the airfryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the airfryer.
- Snacks that can be prepared in an oven can also be prepared in the airfryer.
- The optimal amount for preparing crispy fries is 1lb/0.45kg.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the airfryer to reheat ingredients. To reheat ingredients, set the temperature to 300°F for up to 10 minutes.
- Make sure the ingredients that come out of this appliance have a light to medium brown color instead of a dark brown color. Remove burnt food remnants. Do not fry fresh potatoes at a temperature above 356°F to minimize the production of acrylamide.

	Min-max Amount (oz)	Time (min.)	Temperature (°F)	Shake	Extra information
Potatoes & fries					
Thin frozen fries	10-25	12-16	390	Shake	
Thick frozen fries	10-25	12-20	390	Shake	
Home-made fries (1/4 inch)	10-28	18-25	355	Shake	add 1/2 tbsp of oil to the potatoes
Home-made potato wedges	10-28	18-22	355	Shake	add 1/2 tbsp of oil to the potatoes
Home-made potato cubes	10-25	12-18	355	Shake	add 1/2 tbsp of oil to the potatoes
Meat & Poultry					
Steak	4-18	8-12	355		
Pork chops	4-18	10-14	355		
Hamburger	4-18	7-14	355		
Chicken wings	4-18	13-15	355		
Drumsticks	4-18	18-22	355		
Chicken breast	4-18	10-15	355		
Snacks					
Onion rings	10-25	12-16	390	Shake	Use oven-ready
Frozen chicken nuggets	4-18	6-10	390	Shake	Use oven-ready
Frozen fish sticks	4-16	6-10	390		Use oven-ready
Frozen cheese sticks	4-16	8-10	355		Use oven-ready
Mixed vegetables	4-16	10	320		

Note: Add 3 minutes to the preparation time when you start frying while the airfryer is still cold.

Making home-made fries

For the best results, we advise to use pre-baked (e.g. frozen) fries. If you want to make home-made fries, follow the steps below.

1 Peel the potatoes and cut them into sticks.

2 Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with paper towel.

3 Pour ½ tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.

4 Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.

Note: Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the pan.

5 Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

The pan, basket, divider and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1 Remove the power plug from the wall outlet, turn timer control knob to 0 and let the appliance cool down.

Note: Remove the pan to let the airfryer cool down more quickly.

2 Wipe the outside of the appliance with a moist cloth.

3 Clean the pan, divider and basket with hot water, some dishwashing liquid and a non-abrasive sponge.
You can use a degreasing liquid to remove any remaining dirt.

Note: The pan, divider and basket are dishwasher-safe.

Tip: If dirt sticks to the basket, or the bottom of the pan, fill the pan with hot water with some dishwashing liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

4 Clean the inside of the appliance with hot water and a non-abrasive sponge.

5 Clean the heater with a cleaning brush to remove any food residues.

Storage

1 Unplug the appliance and let it cool down.

2 Be sure all parts are clean and dry.

3 Push the cord into the cord storage compartment. Secure the cord by inserting it into the cord fixing slot.

Ordering accessories

To purchase accessories for this appliance, please visit our online shop at **www.shop.philips.com/service** or call 1-866-309-8817 for assistance.

Environment

- Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment (Fig. 16).

Warranty and service

If you need service or information or if you have a problem, please visit the Philips website at **www.philips.com/support** or call 1-866-309-8817 for assistance.

Troubleshooting

This chapter summarizes the most common problems you could encounter with the appliance. If you are unable to solve the problem with the information below, visit **www.philips.com/support** or call 1-866-309-8817 for assistance.

Problem	Possible cause	Solution
The airfryer does not work.	The appliance is not plugged in.	Put the power plug in an earthed wall outlet.
	You have not set the timer.	Turn the timer knob to the required preparation time to turn on the appliance.
The ingredients fried with the airfryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'Settings' in chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the airfryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.
Fried snacks are not crispy when they come out of the airfryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There are too much snacks in the basket.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the airfryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Be sure you clean the pan properly after each use.
Home made fries are fried unevenly in the airfryer.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with paper towel.
	You did not use the right potato type.	Use fresh potatoes and be sure they stay firm during frying.
Home made fries are not crispy when they come out of the airfryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Be sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

One Year Limited Warranty
Philips warrants that this product shall be free from defects in material, workmanship and assembly, under normal use, in accordance with the specifications and warnings, for a period of one year from the date of purchase. This warranty extends only to the original purchaser of the product, and is not t ransferable. To exercise your r ights under this warranty, you must provide proof of purchase in the form of an original sales receipt that shows the product name and the date of purchase. For customer support or to obtain warranty service, please visit our website www.philips.com/support. THERE ARE NO OTHER EXPRESS OR IMPLIED WARRANTIES. Philips' liability is limited to repair or, at its sole option, replacement of the product. Incidental, special and consequent ial damages are disclaimed where permitted by law. This warranty gives you specific legal rights. You may also have other rights that vary from state to state.

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